

luncheon delivery



GOEGLIN'S catering

Fort Wayne: (260) 749-5192
Kendallville: (260) 347-6910
www.goegleins.com

MENU SNAPSHOT

table service: disposable silverware, napkins, plates and serving utensils

starting price: \$10.00/person
delivery: \$25 in Fort Wayne, other areas vary

chafers: upgrade \$8 each
staffing: upgrade \$50 per staff

Hot Buffet

entrées: 1 or 2
salads: 2
vegetables: 1
potatoes: 1
dessert: 1
bread: French or rolls

Express Buffet

See Below

Select a Hot Buffet with the appropriate sides and desserts from the back of the menu or the Express Buffet as printed.

HOT BUFFET

Includes choice of 2 salads, 1 or 2 entrées, 1 vegetable, 1 potato, fresh bread & 1 dessert

beef

Roast Beef & Dressing Roulade

Made from scratch bread dressing wrapped with a thick slice of slow roasted inside round of beef topped with a rich demi glace

Beef Stroganoff

Served with buttered noodles.

Swiss Steak Jardinière

Braised beef garnished with julienne carrots, onions, celery and demi glace.

Beef Brisket

Braised brisket of beef thinly sliced served in a rich beef broth or our own tangy Homestead Barbecue Sauce.
Additional \$1.00 per person

pork

Fresh Loin of Pork

Oven-roasted served with a pan gravy or BBQ Sauce.

Ham Steak

Grilled ham steak with a rich sauce.

Pork Cutlet

Tender cutlet of pork, slow roasted and served with a caper sauce.

poultry

Bruschetta Chicken

A tender chicken breast marinated then grilled. Topped with an Italian blend of tomatoes, basil, and mozzarella cheese.

Rosemary Chicken

Chicken breast marinated, grilled and topped with our signature rosemary sauce.

Homestead Chicken

Our famous rotisserie grilled chicken.

Country Style Chicken

Country browned chicken breast with a rich poultry gravy.

Chicken Stir Fry

Stir fry vegetables and marinated chicken breast served with rice.

Chicken Cacciatore

Our version of an Italian classic. Marinated chicken breast garnished with marinara sauce, onions, green peppers, and parmesan cheese.

Roast Turkey & Dressing Roulade

Made from scratch bread dressing wrapped with a thick slice of turkey breast topped with pan gravy.

Turkey Tetrazzini

Pieces of all white turkey and spaghetti noodles with mushrooms, onions and diced pimentos.

pasta

Baked Lasagna

A traditional tomato sauce with ground beef layered between Mozzarella cheese and lasagna noodles.

Spaghetti

A heaping portion of steaming spaghetti noodles, topped with our own special tomato and beef sauce.

vegetarian

Pasta Primavera

Bow tie pasta with broccoli, carrots, red peppers, celery, fresh mushrooms, onions, zucchini and ripe olives prepared in an herbed olive oil. Also available with an alfredo or marinara sauce.

Garden Lasagna

Chopped spinach, Ricotta Cheese and Shredded Carrots folded into rich cream sauce and layered into Lasagna noodles. Topped with bread crumbs and parmesan cheese.

EXPRESS BUFFET

Includes the items below

Deluxe Meat and Cheese Board

Breast of Turkey, Roast Beef, Ham and Salami. Swiss and Colby Cheeses. Wheat, White, and Rye breads. Served with condiments.

Cold Relish Platter

includes green & ripe olives and an assortment of pickles.

American Potato Salad

Cubed potatoes, diced egg, celery, onion and red pepper with a home style dressing.

Baked Beans

Our traditional recipe.

Assorted Cookies

Chocolate Chunk, Peanut Butter Cup, Oatmeal Walnut Raisin, and White Chocolate Macadamia Nut

Express Buffet: \$10.00 per person

Hot Buffet One Entrée: \$12.00 per person
Hot Buffet Two Entrées: \$13.00 per person

 See Back
For More

SALADS

choice of 2 with Hot Buffet

Mixed Green Salad

Iceberg, Romaine, and Red Leaf Lettuce topped with a tomato wedge, cucumbers, red onion, croutons, and cheese. Served with host's choice of two dressings (Buttermilk Ranch, Homemade Vinegar & Oil, and Golden West French).

Bay Shrimp Salad

Traditional Pasta Salad tossed with Bay Shrimp.

Marinated Vegetables

Cabbage, Onions, Celery, Carrots, Green Pepper and Tomatoes in our homemade Vinaigrette.

Pasta Salad

Rotini pasta, Broccoli, Peapods and other vegetables served in a creamy Italian dressing.

Broccoli Salad

Broccoli florets, mushrooms, red onions, tomatoes and cauliflower in a red vinaigrette.

Macaroni Salad

Elbow macaroni, fresh egg, diced onion and carrot bits served with a special dressing.

Cole Slaw

Chopped cabbage and carrots in a creamy dressing.

Fresh Fruit Bowl

Bite size pieces of seasonal fresh fruit.

Broccoli Crunch Salad

Broccoli and Cauliflower florets with cherry tomatoes, sliced red onions in a sour cream dressing.

Garden Gifts

Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a tangy dipping sauce.

Cucumber Tomato Salad

Sliced cucumbers and tomatoes with onions in a light vinaigrette.

POTATO

choice of 1 Hot Buffet

Yukon Gold Potatoes

Roasted in olive oil with fresh rosemary.

Parsley Red Potatoes

Baby Red Potatoes, steamed and served with butter and parsley.

Roasted Red Potatoes

Oven roasted and seasoned with parmesan cheese.

Baked Potato

Served with sour cream and butter.

Whipped Potatoes

Served with gravy.

Oven Browns

Oven roasted with onion & green peppers.

Potatoes au Gratin

Sliced potatoes served with a homemade cheddar sauce.

Long Grain Wild Rice

Tender long grain wild rice with pimentos and diced green onions.

Twice Baked Potatoes

Traditional twice baked potatoes topped with shredded cheddar cheese.

Additional \$1.00 per person

VEGETABLES

choice of 1 Hot Buffet

Garden Blend

Whole green beans, yellow wax beans, and whole baby carrots.

California Blend

Cauliflower, Broccoli and Crinkle Cut Carrots steamed to perfection.

Key West Blend

A colorful blend of green beans, sliced carrots, yellow carrots, and red peppers.

Caribbean Blend

Whole broccoli florets, yellow carrots, whole green beans, and red pepper strips.

Italian Blend

Broccoli, Cauliflower, Coin Carrots, Italian Beans and Lima Beans.

Far East Blend

Broccoli, Pea Pods, Cob Corn, Julienne Carrots, Bamboo Shoots, Pearl Onions and Red Peppers.

Cauliflower Au Gratin

Served in a cheese sauce and topped with bread crumbs.

Carrots and Peas

Glazed Sugar Snap Peas and Whole Baby Carrots.

Whole Kernel Sweet Corn

Steamed and served with butter.

Whole Green Beans

Steamed and served with butter.

Peas and Onions

Traditional peas served with pearl onions.

Whole Baby Carrots

Served with a light brown sugar glaze.

DESSERTS

choice of 1 Hot Buffet

Carrot Cake

A moist carrot cake with cream cheese icing and garnished with chopped nuts.

Lemon Cake

With lemon butter cream frosting.

Italian Crème Cake

White cake blended with coconut and pecan pieces and topped with cream cheese icing and more pecan pieces.

Texas Sheet Cake

Our own homemade chocolate lovers cake.